



PEPPER TREE

14 SHORES

SINGLE VINEYARD 2014 WRATTONBULLY MERLOT

There are fourteen ancient shorelines that mark the retreating ocean from what is now the Naracoorte Range on the Limestone Coast. These shorelines, now hills, harbour the famed red 'Terra Rossa' topsoil over free draining Gambier Limestone. These tough well drained soils provide tiny crops of intensely flavoured Merlot.

Concentrated flavours of black and red berry fruits, highlighted with subtle French oak. A classically medium bodied Merlot, fruit driven with fine tannins and great texture providing a seamless finish.

VINTAGE

The 2014 growing season got off to a good start with good spring rain but cold wet weather in November and early December delayed flowering. Late fruit set was followed by late veraison in mid-late February which allowed the vines to avoid any adverse effects from the three heatwaves of late January – mid February. In the end the grapes ripened in much more benign conditions. Reds ripened beautifully. Cabernet and Merlot were very good and the best parcels of Shiraz were outstanding. Yields were down this year.

VINEYARD

Wratttonbully adjoins the Coonawarra area in the southern part of the Limestone Coast wine zone. The prominent viticultural feature of the area is the series of ancient beach ridges and dunes which run roughly north-south through the area. These ridges are made up of soft crumbly limestone which weathers to produce the red and brown Terra Rossa clay loam soils so highly prized for grape growing. The ridges and dunes have elevations of up to 30m compared with the Coonawarra Terra Rossa 'high' of less than 5m. The extra elevation on the Wratttonbully dunes produce the advantage of cold air drainage which reduces the risk of frost during the growing season.

APPELLATION/ GI

Wratttonbully (South Australia) 100%

WINEMAKING

Picked when acid and flavour are ripe, this is then destemmed and crushed into static fermenters. Fermented for 10 days using selected yeast strain and then pressed off skins into French oak for 18 months maturation. Barrels are then selected, blended and prepared for bottling.

AWARDS

TECHNICAL INFORMATION:

BLEND:	Merlot (100%)
BOTTLING DATE:	10/2015
PH:	3.44
TA:	6.6 g/l
ALC/VOL:	14.2%
STANDARD DRINKS:	8.4



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